



2003 Pepper Bridge Vineyard

Walla Walla Valley

Winemaker Notes

Our goal with the vineyard reserve program is to showcase the character of each estate vineyard. The Pepper Bridge Vineyard sits in the middle of the Walla Walla Valley with an annual rainfall of 12 inches. This intense, dark and powerful wine is crafted around copious black fruit flavors. Blackberries, cassis, black cherries, flowers, sage, nuances of chocolate, nutmeg and spices can be detected in this very complex aroma. This expansive wine offers an incredible blend of power and finesse with a long and persistent finish. We aged this wine for 22 months in 76% new French Oak barrels.

- Jean-François Pellet, Winemaker

The 2003 Vintage

Although the Walla Walla Valley's 2003 growing season was one of the warmest and driest in the past decade, our estate-vineyard grapes thrived. During the long, warm days, the grapes savored the sun and ripened to ideal sugar levels. Cool nights locked in acidity, creating well-balanced flavors. Our wines from this vintage are expressive and concentrated with silky tannins.



100% Estate
Sustainably Farmed

Wine Specifics

Varietal(s):	69% Cabernet Sauvignon, 28% Merlot 3% Malbec
Vineyard(s):	100% Pepper Bridge Vineyard
Appellation:	100% Walla Walla Valley
Oak Program:	100% French oak 76% new oak, 24% used oak
Time in Barrels:	22 months
Harvest Date(s):	September 28 through October 7, 2003
Brix at Harvest:	25.8
Total Acidity:	0.59 g/ml
pH:	3.72
Finished Alcohol:	13.9% by volume
Total Production:	240 cases (9L)
Bottling Date:	July 27, 2005
Release Date:	June 12, 2006